



**MERRY Christmas**  
**THE WOODMAN Highgate**

**MONDAY** **TURSDAY MENU**

Breakfast 10am-11.45am every day  
Traditional roast served on Sundays  
Our dishes have been paired with recommended wine

**FOR THE TABLE**

**STARTERS**

(V+ Gf+) Cullen Skink £7.95 *Pair with smoked haddock & clam chowder*  
served with warm bread roll (GF+) gf bread  
**Duck Liver & Pork Pate** £9.75 (GF+) *With bitter orange chutney, granary toast*  
*Pair with Chardonnay*  
(V) **Chopped Cobb salad** Sml £9/Lrg £12  
Mixture of tomatoes, cucumbers, red onion, Avocado, crispy lettuce, croutons, boiled egg, dijon dressing and parmesan  
Add Prawns £5/Chicken £3.50/Halloumi £3  
*Pair with Pinot Grigio (GF+) without croutons*  
(V) **Rarebit baked** £10.95  
**Portobello mushrooms** *Pair with sauce blanc*  
served with roasted hasselback potatoes, aged balsamic dressing and fresh rocket  
**Baked garlic & sriracha shrimps** (GF+) *roasted with spices and garlic butter in paella pan, served with focaccia for dipping*  
*Pair with Voignier Sml £14 Lrg £22*  
**Steak tartare** *Pair with Pinot Noir*  
with raw quail egg, capers, cornishons, shallots served with choice of chips or toast  
Sml £13 Lrg £18

**BURGERS**

**Beef Burger** £15.95  
**Peri Peri Chicken Burger** £14.95  
(Vg) **Plant Based with houmous** £14.50  
**Cheddar/bacon/avocado**  
**goat cheese/Monterey jack** £2.50  
(served with pickle, onion rings & chips)

**SIDES**

**Chips/sweet potato chips** £5.25  
**Roasted carrots** £5.95  
**Onion rings** £5.25  
**Chips & garlic mayo** £5.95  
**Steamed green beans** £5.50

**Aperitifs**

PROSECCO £6.50  
HUGO £10  
FINO DRY SHERRY £6.50  
SACRED G&T £9  
APEROL SPRITZ £9  
BLOODY MARY £6  
SBAGLIATO £10  
MADRI LAGER £6.50  
BEA VERTOWN NECK OIL ALE £6.95

**The Woodman's Res**

**Shepherd's Pie** £18.50 *add cheddar £2.50*  
topped with mash, served with steamed peas & gravy  
**Chicken, Ham & mushroom** £15  
puff pastry topping & grilled broccoli  
**Slow Braised Beef & Ale** £16  
puff pastry topping & roasted carrots  
**Spinach, Leek & Feta tart (filo)**  
with truffled velute' & green beans £15  
**FRESH OYSTERS ON ICE** (Gf)  
Served with shallot's vinegar & lemon  
Maldon Rocks (Maldon / Essex)  
half a dozen £18.50 dozen £32

**SANDWICHES**

**Hot Roast Beef Sandwich** £13  
smoked cheese & melted onions  
**Grilled Chicken Club** £12.25  
smashed avocado & mayonnaise  
(V) **Seared Halloumi** £12.95  
sun dried tomatoes & pesto mayo  
**Crispy Haddock** £11.50  
home made tartare & crispy lettuce  
All served with a side of chips, small salad and choice of white, brown bloomer or sour dough bun

**MAIN COURSE**

**Traditional Roast Norfolk Turkey** £23.50 *Pair with served with rosemary gravy, stuffing, pigs in blankets, sprouts, roast potatoes & cranberry sauce*  
**Baked Vietnamese spiced salmon** £21.95 *Pair with Montepulciano*  
with spicy glass noodles, blackened pak choi, sweet miso dressing and toasted sesame seeds *Orange wine*  
**Slow braised Salt Marsh Lamb shank** £24.50  
with honey sautéed parsnips & carrots, minted peas mash and lamb gravy (Gf+ with gf gravy) *Pair with Rioja*  
**Fried Haddock & Chips** £17.95 *Pair with Pinot de served with mushy peas and tartare sauce*  
**Cumberland Sausages & Mash** £16.95  
with onion and cider gravy *Pair with Malbec*  
(Vg, Gf) **Crown Pumpkin & Almond nut roast** £21  
served with roast potatoes, plant pigs and blankets, sprouts, vegan and gluten free gravy *Pair with Voignier*  
(Alternative for Christmas Turkey)  
**28 Day dry-aged rib eye steak (black gate)**  
Served with chunky chips, side of chopped salad choice of garlic butter or béarnaise sauce (Gf+) £32  
*Pair with Cab-Sav*

**SNACKS**

(V) **Halloumi sticks, spicy ketchup** £8.50  
**Popcorn shrimp, spicy mayonnaise** £8.95  
**Smoked Bbq chicken wings** £8.50  
(Vg) **Avocado Guacamole with Tortilla** £7.50  
(Vg) **Mixed marinated olives & bread** £6.95

**DESSERTS @ £8.50**

**Hot cookie dough** with salted caramel ice cream  
**Traditional Christmas pudding** with brandy custard  
**Apple crumble** with custard  
(Vg, Gf) **Chocolate brownie cheesecake**  
**Baked Alaska** with girotte cherry compote

**the\_woodman\_highgate**

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.

Designated suppliers: Capital sea food Ltd/ Traymoor butchers/ First choice produce/La credenza/ Millers Bespoke bakery/ John Mowers

(V) – vegetarian // (Vg) – vegan // (GF) – gluten free

414 ARCHWAY ROAD, HIGHGATE, N6 5UA





**L'APERITIF**

**BROWNS HOTEL London**







## Photo History

## LE CAFÉ JARDIN, SKYLINE HOTEL, Heathrow

Sheraton Skyline

SHERATON HOTELS & RESORTS  
SHERATON SKYLINE HOTEL  
South West, Heathrow, Middlesex UB8 3PH  
Telephone 01 895 2000 Telex 543434

### Drinks

WINES			£
Carafe			
White, Red, Rose	25cl		1.20
	50cl		2.40
	75cl		3.60
105 Mouton Cadet 1975/6	Bottle		6.25
Red Bordeaux			
302 Le Plat de Beaujolais	Bottle		6.25
1976/7			
Red Burgundy			
401 Macon Blanc	Bottle		5.40
White Burgundy			
706 Liebfraumilch Blue Nun	Bottle		6.25
1975/7			
Rhine Wine			
714 Bereich Bernkastel Green	Bottle		6.50
Label			
Moselle			

### APERITIFS

Vermouth, Dubonnet	1/3 Gill	
Sherry, Port		.65
Campari, Pernod		.65
		.90

### SPIRITS

Proprietary Brands of		.70
Whisky, Gin, Vodka, Rum		
Irish Whiskey, Rye, Malt, Bourbon		.80
De Luxe Whiskies		.80
*** Brandy		.80
V.S.O.P. Brandy		.80
Liqueurs		.80

All spirits are served in measures of 1/8 Gill or multiples thereof.

### BEERS & MINERALS

Proprietary Bottled Beers & Lagers		.50
De Luxe Lager		.60
Löwenbräu		1.00
Squashes, Minerals		.40
Sparkling Orange or Lemon		.40
Mixes		.15
Mineral Water:		
Vichy, Perrier, Evian	Small	.35
	Medium	.55
	Large	.80

All Prices are inclusive of Service Charge & V.A.T.

# LE CAFE JARDIN



### Appetizers

- 1. Home Made Mousse of Chicken Liver with Toast & Butter 1.00
- 2. Chilled Seasonal Melon 1.30
- 3. Marinated Herring Bonne Femme in Sour Cream, Diced Apples, Onions & Gherkins Selection of Bread & Butter 1.75
- North Sea Shrimp Cocktail in Brandy Sauce 1.75
- 5. Avocado Francini with Prawns, Crabmeat, Sour Cream, Olives & Chopped Eggs 1.85
- 6. Smoked Salmon with Buttered Rye Bread Tartine 2.90

### Soups

- 7. French Onion Soup 1.05
- 8. Minestrone Tessinoise .65
- 9. Soup of the Day .55

### Salads

- 20. Nibble & Nip — Slices of Ham, Cheese, Chicken & Tongue served on a bed of Crispy Greens, French Dressing 1.90
- 21. Rivoli Salad — Turkey Meat, Cubes of Melon, Shrimps, Celery & Avocado, served with the light Yoghurt Dressing 1.95
- 22. Mediterranean Seafood Salad — Prawns, Crabmeat, Cubes of Fish, served with Iceberg Lettuce accompanied by Hearts of Artichokes, Tomato Wedges, Asparagus Tips and Sliced Eggs with a Mouth Watering Sauce Verte 2.50
- 23. Mixed, Green, Tomato or Cucumber Salad Choice of Dressing: French, Thousand Island or Roquefort .70

### Snacks

- 10. Ham, Beef, Tomato & Egg or Cheese Sandwich .95
- 11. Pastrami on Rye 1.75
- 12. Red & White Suggestion Smoked Salmon & Boursin Cheese on Brown Bread 2.10
- 13. Sheraton Triple Club (Breast of Turkey, Bacon, Egg & Tomato, Mayonnaise & Lettuce) 2.20
- 14. A Brace of Eggs to Order .85
- 15. Bacon, Ham or Sausage .85
- 16. Omelette: Ham, Cheese, Fine Herbs or Spanish 1.35

### Selection for under 12's

- 17. Popeye's Fish Finger Fried Fish & Fried Potatoes 1.10
- 18. Bill & Ben Burger Child's — Hamburger, Cole Slaw & French Fried Potatoes 1.40
- 19. Humpty Dumpty Steak in a Toasted Bun with French Fried Potatoes 2.50

### Le Cafe Jardin Specialities

- 24. Fresh Lemon Sole Meuniere Fried in Butter, Served with Tomato & Lemon Slice & Melted Butter 2.95
- 25. Deep Fried Scampis in the Basket Served with Half a Lemon & Sauce Tartare 3.15
- 26. Sheraton Skyline Beefburger Served on a Toasted Sesame Bun with Cole Slaw & French Fried Potatoes 2.20
- 27. Kentish Cheeseburger Served on a Toasted Sesame Bun with Cole Slaw & French Fried Potatoes 2.35
- 28. Turkey Mexicaine Diced Turkey in Red & Green Pepper Sauce, Oriental Rice 2.55
- 29. Pork Chop Normandy Served with Apple Sauce 2.65
- 30. South Down Lamb Chop Served with Grilled Tomato 3.50
- 31. Minute Steak Dijonnaise Steak Lightly Basted with Dijon Mustard Served with Grilled Tomato 3.95
- 32. Sirloin Steak Maitre D'Hotel Served with Herb Butter & Grilled Tomato 4.50

Items indicated by \* are also served between 12.00 midnight and 5.00 a.m. During this time there is a minimum charge of £1.25p.

### Special Today

Sunday 16th July, 1978.

Chilled Fruit Juices  
Potage Garbure

\*\*\*

Roast Shoulder of Lamb with Mint Sauce  
Roast Potatoes  
Braised Cabbage £3.73p

\*\*\*

Apple and Blackberry Crumble

\*\*\*

Coffee - Tea - Milk  
Price Includes Service Charge & V.A.T.

### Vegetables

- 33. Baked Potato with Sour Cream & Chives .45
- 34. French Fried Potatoes .45
- 35. Buttered Garden Peas .45
- 36. Vegetable of the Day .45

### Desserts

- 37. Sherry Trifle .65
- 38. Fresh Fruit Salad .75
- 39. Mrs Beston's Apple Pie with Fresh Cream or Vanilla Ice Cream .75
- 40. Selection of Ice Cream & Sorbets .75
- 41. Coupe Mont Mercie Black Morella Cherries Topped with Old Fashion Ice Cream .95
- 42. Selection of Cheese & Biscuits .95

### Pastries & Cakes

- 43. Assorted French Pastries (each) .45
- 44. Black Forest Gateau .75
- 45. Cheesecake .75
- 46. Toast or Roll & Butter .30
- 47. Selection of Jam, Marmalade & Honey (each) .20

### Beverages

- 48. Coffee, Tea, Chocolate .45
- 49. Hot or Cold Milk .45
- 50. Milk Shakes: Strawberry, Raspberry, Coffee, Chocolate .75
- 51. Chilled Fruit Juices .50

All Prices are inclusive of Service Charge & V.A.T.





Our cheeses are brought  
over especially every  
week from France.  
We suggest you try them.  
Patron

701	Crème Brûlée. Henry VIII's own recipe. Quelques fois	3.00
702	Pudding d'Été. Summer Pudding red fruits coulis	
	Quelques fois	2.95
703	Salade de Fruits Exotiques. Melon, Water Melon, Grapes, Peaches, Nectarines & Strawberries	3.15
704	Mousse de Framboises, Fraises ou Citron dans son Coulis. Raspberry, Strawberry or Lemon	3.15
707	Mousse au Chocolat avec Amaretto	3.15
708	Les Trois Sorbets	2.25
709	Trifle	2.55
710	Caramelised Fruit Salad	3.15
711	Assiette de Fromages. Selection of the Season's specialities	3.45
	Le Café 1.05	
	Irish Coffee	3.15

La carte bancaire avec les chèques S.V.P.

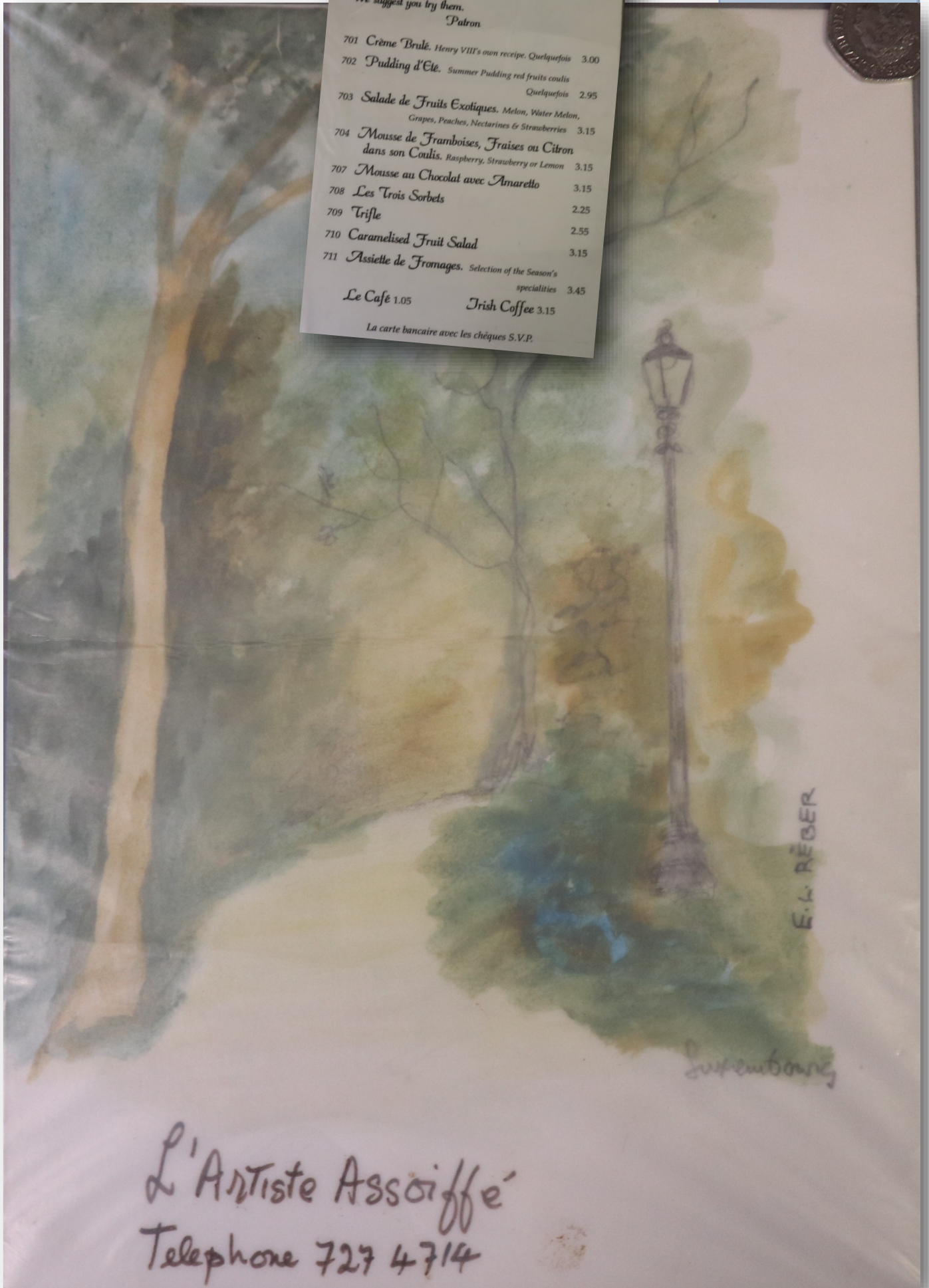






Photo History



November 1992

L'ARTISTE ASSOIFFE







Photo History

Le Collier Du Midi# Church Row NW3

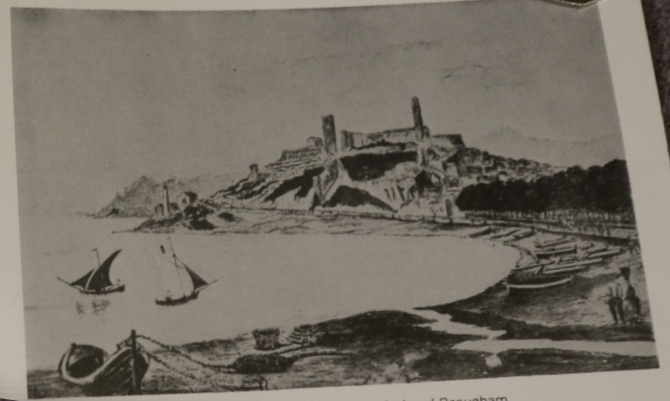


A PARIS

**Le New Port**

79 Rue du Faubourg  
Saint Denis  
75010 Paris  
Telephone: 246 81 59

Cannes en 1834



Reproduction d'une aquarelle du Lord Brougham

**Le Suquet**

104 Draycott Avenue  
London SW3  
Telephone: 581 17 85

Open for Lunches and Dinner  
A la Carte

**La Croisette**

168 Ifield Road, London SW10  
Telephone: 373 36 94

Open for Lunches and Dinner  
Set Menu

Closed all day Monday  
and Tuesday Lunch

**Le Quai St. Pierre**

7 Stratford Road  
London W8  
Telephone: 937 63 88

Open for Lunches and Dinner  
A la Carte





## Photo History



LE COQ D'OR London

April/May 1970



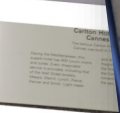
Hotels Associés en France et à Monaco

L'HOTEL CARLTON  
Cannes

L'HOTEL LOTTI  
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Monte-Carlo



SEMAINES GASTRONOMIQUES



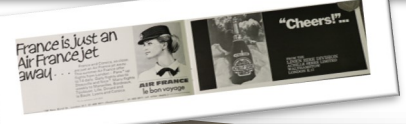
du 20 au 26 Avril 1970  
au  
CARLTON HOTEL  
CANNES

du 18 au 23 Mai 1970  
au Restaurant  
LE COQ D'OR  
LONDON



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CARLTON CANNES WEEK"



CHARLES BONGE  
Chef de Cuisine

presents at

Le Coq d'Or Restaurant  
from 18th to 23rd May inclusive  
at Luncheon and Dinner  
the Specialities of the  
Carlton Hotel, Cannes

STRATTON STREET,  
PICCADILLY, LONDON, W.1.  
Tel: 01-629 7807

### SPECIALITÉS

Terrine Maison Truffée à la Fine Champagne	18/6
Nouillettes Fraîches Carlton	16/6
Raviolis Provençale	16/6
Omelette Monseigneur	17/6
Loup Maître Gaspard	27/6
Sole Soufflée Epicurienne	27/6
Homard Phocéenne	45/-
Escalope de Veau Cordon Bleu	28/6
Estouffade de Boeuf Avignonnaise	23/6
Fricassée de Volaille Croisette	25/6
Carré d'Agneau Camarguais (2 cvts.)	60/-
Entrecôte Château à l'Echalotte (2 cvts.)	60/-
Selle d'Agneau Prince Noir	27/6
Crêpes au Miel des Alpes	16/6
Trésors des Capucins	12/6
Fraises Glacées Rose de France	15/6
Caprice d'Eve	12/6
Corbeille de Petits Fours	

Open, and go vroooooooooom...



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## Les Entrées

### Les Spécialités

## 44





### MENU DU BOCAGE

SALADE DE L'ORANGERIE AUX AMANDES  
OU  
MOULES AUX VAPEURS SAFRANEES  
OU  
PETITE SALADE PRINTANIERE  
\* \* \*  
FEUILLANTINE DE PETITS LEGUMES NORMANDE  
OU  
ŒUFS COCOTTE AU PORTO ET AUX FOIES DE VOLAILLE  
\* \* \*  
JAMBETTE BRESSANE AUX REINETTES  
OU  
TRIPES A LA MODE DE CAEN  
OU  
BOUDIN AUX POMMES EN L'AIR  
OU  
PLAT DU JOUR  
\* \* \*  
PATISSERIE MAISON  
OU  
GLACES VARIEES

### MENU DES VOYAGEURS

SALADE DE L'ORANGERIE AUX AMANDES  
OU  
PATE EN COUPE EN GELÉE  
\* \* \*  
BOUDIN AUX POMMES EN L'AIR  
OU  
TRIPES A LA MODE DE CAEN  
OU  
PLAT DU JOUR  
\* \* \*  
GLACES VARIEES  
OU  
CREME CARAMEL  
OU  
FRUITS

PRIX NET : 63,00  
service 12 % inclus

### LE CHEF VOUS PROPOSE AUJOURD'HUI

• Antres creues n° 2 (6) 35  
• Saute colive Belle Chénisse 70  
• Supême de 55 prime à l'œuf 12  
• Alcedillons de l'été Duglère 12  
• Cœur d'Agneau avec Rémoussé 140

### SON PLAT DU JOUR

• Alcedillon de Pœ au Rémoussé 30

### MENU SAINT-MELAIN 75,00

DORINE DE BROCHET DES HORTILLONS A L'ECARLATE  
OU  
PETITE SALADE BRESSANE  
OU  
PAIN DE RAIE EN HABIT VERT  
\* \* \*  
SUPREME DE VOLAILLE AU CITRON VERT  
OU  
ESCALOPE DE FLETAN SUR SABAYON A L'ESTRAGON  
OU  
CIVET DU PECHEUR AU CITRON ET A LA MENTHE FRAICHE  
OU  
PLAT DU JOUR  
\* \* \*  
SALADE  
\* \* \*  
FROMAGES DE NOTRE REGION  
OU  
CHARIOT DE GOURMANDISES

Service en sus 12 %



LE LION D'OR, Pont L' Eveque France



Le Lion d'Or  
Pont-l'Évêque

DORINE DE BROCHET DES HORTILLONS A L'ECARLATE 28  
SALADE DE L'ORANGERIE AUX AMANDES 18  
PAIN DE RAIE EN HABIT VERT 24  
PETITE SALADE BRESSANE 24  
\* \* \*  
MOUSSELINE DE COQUILLES SAINT-JACQUES ET SA CREME DE CORAIL 32  
MOULES AUX VAPEURS SAFRANEES 20  
FEUILLETTE DE MOULES AUX POIREAUX 24

### DE NOS VIVIERES

HOMARD  
ET  
LANGOUSTE  
GRILLE AU FEU DE BOIS OU « PRINCE MURAT » (100 g) 30  
\* \* \*  
CIVET DU PECHEUR AU CITRON ET A LA MENTHE FRAICHE 40  
SALMIS DE DORADE PRINTANIER 55  
ESCALOPE DE FLETAN SUR SABAYON A L'ESTRAGON 36  
BLANQUETTE DE RAIE AUX GRAINES DE MOUTARDE 40  
BLANC DE DORADE EN BOURRIDE 55  
\* \* \*  
SUPREME DE VOLAILLE AU CITRON VERT 36  
ENTRECOTE DU CHATEAU GRILLEE BEARNAISE (2 pers.) 120  
FAUX-FILET MARINE AU THE ET AUX PRUNEAUX 58  
AIGUILLETES DE CANARD AUX AIRELLES 52  
JAMBETTE BRESSANE AUX REINETTES 32  
COCOTTE DE CANARD AU CIDRE 48

\* \* \*  
SALADE DE SAISON 7  
PLATEAU DE FROMAGES DE NOTRE REGION 12  
\* \* \*

CHARIOT DE GOURMANDISES 18  
SOUFFLE AUX LIQUEURS (2 pers.) (préparation : 20 mn) P.P. 18  
PANNEQUETS MAGLOIRE (2 pers.) (préparation : 20 mn) P.P. 18  
SOUPE DE FRUITS AU CALVADOS (préparation : 20 mn) 18

Service en sus 12 %

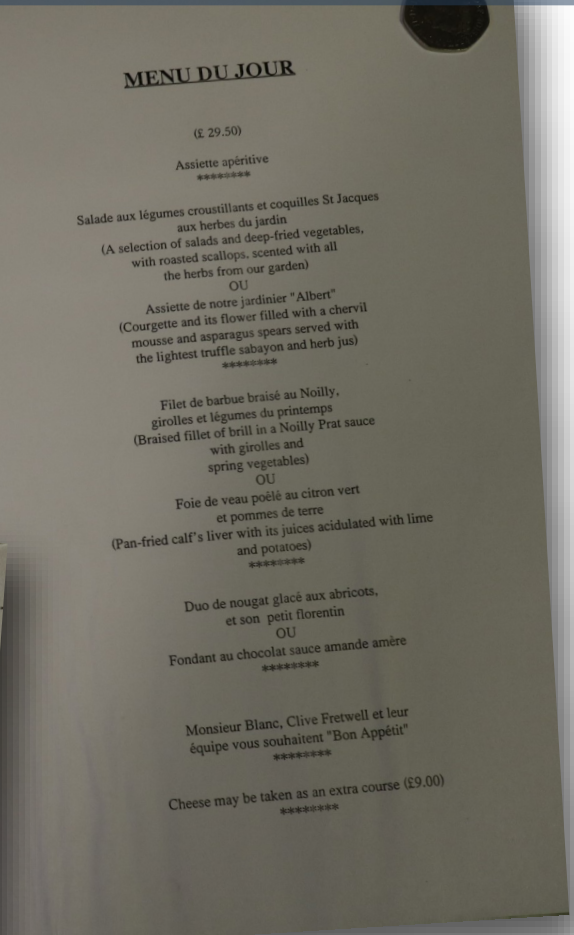
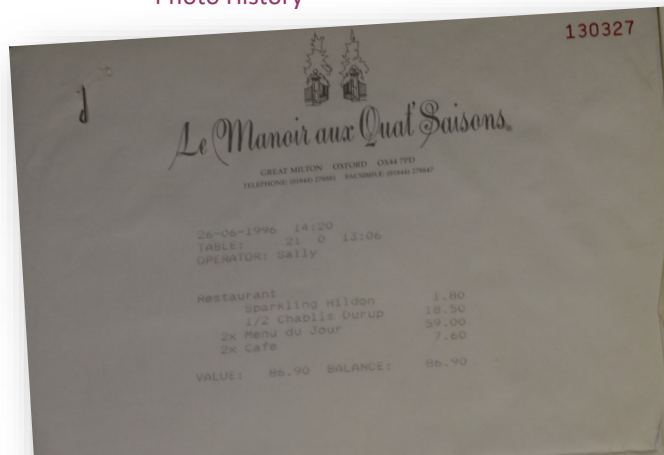
CHEF DE CUISINE : Philippe SEGUIN



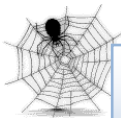


## Photo History

## 1996# LE MANOIR AUX QUAT SAISONS, Oxford







# SEPT 1982 HOTEL LE MIRADOR Mont-PELERIN Switzerland

Photo History





SEPT 1982 HOTEL LE MIRADOR  
Mont-PELERIN SwitzerlandLes grillades  
From the grill  
Vom Grill

ENTRECÔTE, Tournedos, CÔTE ET CHOPS D'AGNEAU,  
ESCALOPE DE VEAU, FOIE DE VEAU  
Steak, steak, filet steak, lamb chops and veal, veal scallop, calf's liver  
Entrecôte, Tournedos, Lammsteaks und Kotelette, Kalbssteak,  
Kalbsleber

TOUS LES METS SONT PRÉPARÉS A LA MINUTE ET  
GARNIS SELON VOTRE DESIR :

All main dishes are prepared upon order and served with a choice of :  
Alle Hauptgänge werden frisch zubereitet und nach Wunsch serviert mit :

CRÔQUETTES AUX AMANDES, ROESTI, POMMES ALLUMETTES,  
POMMES PERSILLÉES, RIZ CREOLE, NOUILLETES.  
Croquette potatoes with almonds, Swiss fried potatoes, French fried potatoes,  
creole rice, buttered noodles, baked potatoes with parsley,  
Croquettes Kartoffeln mit Mandeln, Rösti, Zündholz-Kartoffeln,  
Kartoffeln mit Petersilie, Reis, Nudeln.

ET D'UN LÉGUME :  
and a vegetable of your choice :

HARICOTS VERTS, TOMATE AU FOUR, COURGETTES FRITES,  
CAROTTES GLACÉES, EPINARDS EN BRANCHES,  
SALADE DE SAISON  
String beans, baked tomato, fried courgettes, carrots, spinach leaves, salad of season  
Grüne Bohnen, Tomate vom Ofen, gebackene Zucchini, Karotten,  
Blattspinat, Salat der Saison

BOUQUETIÈRE DE LÉGUMES  
Fresh vegetable platter  
GemüseplatteChoix de fromages  
Choice of cheese  
KäseplatteLES DESSERTS THE DESSERTS  
NACHSPEISENDélices du Mirador,  
voiture de desserts à choix

Choice of desserts from today's pastry trolley  
Grosse Auswahl vom Dessertwagen

Glaces et sorbets  
Ice creams and sherbets  
Eiscreme und Fruchtis

NOISETTE, VANILLE, MOCCA, CHOCOLAT, CITRON,  
CASSIS, FRAISE  
Hazelnut, vanilla, coffee, chocolate, lemon, blackcurrant, strawberry  
Haselnuss, Vanille, Mokka, Schokolade, Zitrone,  
Schwarze Johannisbeeren, Erdbeeren

COUPE DANEMARK  
Vanilla ice cream with hot chocolate sauce  
Vanilleis mit heisser Schokoladensauce

CORBEILLE DE FRUITS  
Basket of fresh fruits  
FrüchtekorbDesserts chauds  
Hot desserts  
Warme Nachspeisen

CRÊPES SUZETTE Traditional crepes Crepes Suzette	(2 pers.)	22.—
SOUFFLE AU CITRON Lemon soufflé Citronenaufauf	(2 pers.)	14.—
SOUFFLE AU CHOCOLAT Chocolate soufflé Schokoladenaufauf	(2 pers.)	18.—
SOUFFLE AU GRAND MARNIER Grand-Marnier soufflé Grand-Marnier Aufauf	(2 pers.)	22.—

SERVICE COMPRIS  
Service included Bedienung inbegriffenLES HORS-D'ŒUVRE FROIDS  
COLD HORS-D'ŒUVRES  
KALTE VORSPEISEN

14.—

SALADE «MIRADOR»  
Salad of salmon, macaroni, string beans, calf's liver and  
green peas  
Salat aus Lachs, Macaroni, grünen Bohnen,  
Kalbsleber und Grünpfeffer

16.—

SALADE D'ŒUF DE POULET AU POIVRE ROUGE  
Salad of chicken or eggplant and macaroni with pink pepper  
Hühner- oder Eiersalat mit Macaroni und rotem Pfeffer

14.—

SALADE DE POISSONS CRUS MARINÉS (selon saison)  
Salad of various fresh fish  
Salat von verschiedenen frischen Fischen

16.—

COCTAIL DE CRÊPES  
Shrimp cocktail with shrimps, lemon and cocktail sauce  
Kaviar-Cocktail

14.—

FRIGOLETTES DU GOURMET  
Assorted hors d'oeuvres  
Hors d'oeuvres Variety

16.—

QUENELLES DE SAUMON A LA GELÉE  
Lachsupasteten in Gelée  
Lachsupasteten in Gelée

16.—

TERINE DE FOIE AUX PISTACHES  
Homemade liver pâté with pistachios  
Hausgemachte Leberpastete mit Pistazien

16.—

JAMBON CUI DE FARMER  
Pork loin roast  
Pork loin roast

16.—

CARPACCIO AU BASILIC  
Thinly sliced beef marinated with basil  
Dünne Scheiben Rindfleisch mariniert mit Basilikum

16.—

SAUMON FUME DÉCOUPE  
Smoked salmon, cream, dill and capers on request  
Geräucherter Lachs

10 g.

CAVIAN MALLOSOL  
Caviar «Malossol»  
Malossol Kaviar



## LES POTAGES SOUPS SUPPEN

8.—

6.—

8.—

14.—

16.—

(10 min.)

16.—

16.—

16.—

16.—

LES HORS-D'ŒUVRE CHAUDS  
HOT HORS-D'ŒUVRES  
Warme Vorspeisen

14.—

TOUS NOS METS SONT PRÉPARÉS A LA MINUTE ET  
DEMANDENT ENVOI EN MINUTES D'ATTENTE  
All dishes are prepared upon order and served after 15 minutes waiting time  
Alle Gerichte werden frisch zubereitet und benötigen eine Wartezeit  
von ungefähr 15 Minuten

14.—

POISSONS AU VERTICILLI GRATINÉS  
Baked fish with white sauce, served in the shell  
Cherfisher Lachs

14.—

ESCARGOTS A LA VIGNERONNE, DREMI DOUZAINE  
Half-dozen Burgundy snails prepared with cream butter  
Weinergeschnecken, halbes Duzend

16.—

CRÊPES AU FROMAGE A LA PUREE CHATELAINNE  
Cheese crepes with fresh tomato sauce  
Käsepfannkuchen mit Tomatensauce

16.—

GRATIN FERGORDIN  
Mashed potatoes and kidney in tomato sauce  
Tosinapf und Trüffeln in Béchamel

16.—

CANOLETTE DE BOGNOIS ET EN DE VEAU  
Calf's testicles and kidneys in tomato sauce  
Kalbsbläschen und Nieren in Béchamel

16.—

SAYON DE BROCHET A L'ESSENCE DE CURRY  
Sauce of fish with curry  
Hechtsteak mit Curry

16.—

RAGOUT D'ECREVISSES A LA JULIENNE DE LEGUMES  
ET AU POIVRE VERT  
Crawfish ragout with sliced onion, capers and green pepper  
Krebssuppe mit feinem Gemüse und grünem Pfeffer

16.—

FOIE DE CANARD AUX OIGNONS CONFITS  
Fresh goose liver served in vegetable sauce  
Frische Gänseleber garniert mit kandierten Zwiebeln

16.—

GRUYÈRE DE FOIE DE CANARD ET ASPERGES  
Sautéed goose liver and asparagus in half-potato  
Gebratene Gänseleber und Spargel in Béchamel

16.—







## LE NAPOLI, CAEN, FRANCE

### Photo History

### DESSERTS LE CHEF VOUS PROPOSE,

SALADE DE FRUITS.....	20
PÂTISSERIE DU JOUR (pastrie day paper).....	34
TARTE NORMANDE FLAMBÉE (apple tart).....	20
CREME RENVERSEE (caramel cream).....	24
MOUSSE AU CHOCOLAT maison.....	28
ILE FLOTTANTE.....	34
TARTE TATIN CREME FRAICHE.....	38
PROFITEAU AU CHOCOLAT.....	28
(cabbage paste, vanilla ice cream, hot chocolate, whipped cream)	
CREME BRULÉE.....	28

### NOS SORBETS (SHERBERTS) "SORBET NATURE" - "SORBET AVEC ALCOOL"

CITRON VERT (lemons).....	28
FRAMBOISE (raspberry).....	34
CASSIS crème de cassis (blackcurrant).....	28
FRUITS DE LA PASSION (exotic fruit).....	28
POIRE (pear).....	34
POMME calvados (apple).....	34

### NOS SUPERS COUPES

HAWAII.....	68
fruits au sirop, assortiments de tous les sorbets, couilles de fruits rouges, chantilly, chocolat râpé (fruit cocktail, assortment of sherbet current sauce, whipped cream, grated chocolate)	

TROPICALE.....	68
assortiments de toutes les crèmes glacées, amarané, sirop d'amarané, chantilly, amandes (assortment of ice amarané, amarané syrup, whipped cream, almonds)	



### NOS COUPES COCKTAILS

COUPE MAISON.....	20
COUPE AMALFI (liégéois chocolat).....	32
crème glacée, chocolat, vanille, sauce chocolat, chantilly chocolate and vanilla ice whipped, cream coffee, sauce	
COUPE CAPRI (liégéois Café).....	32
crème glacée, café, vanille, chantilly, sauce café coffee and vanilla, ice whipped, cream coffee, sauce	
COUPE MELBA.....	34
crème glacée, vanille pêche au sirop, sauce groseille, chantilly, amandes grillées vanilla ice, amarané syrup, whipped cream, grated chocolate grilled almonds	
BANANA SPLIT.....	38
crème glacée, vanille, chocolat, fraise, banane, chantilly, chocolat vanilla, chocolate and strawberry ice, banana, cream chocolate, sauce	
COUPE JACK.....	34
cocktail de fruits, crème glacée, vanille, sauce groseille, chantilly fruit cocktail, vanilla ice, current sauce, whipped cream	
COUPE AMARENA.....	36
crème glacée, vanille, amarané, sirop d'amarané, chantilly, chocolat râpé vanilla ice, amarané, amarané syrup, whipped cream, grated chocolate	
SUPER GET.....	34
glace à la menthe, get, chocolat râpé mint ice, get, grated chocolate	
FRAISE MELBA en saison.....	38
NOUGAT GLACÉ coulis de fruits rouges.....	38

### NOS SORBETS EN COUPE

COSAQUE.....	36
sorbet citron vert, fruit de la passion, vodka mango, lemon and exotic fruit sherbet, vodka	
DIJONNAISE.....	36
sorbet cassis, framboise, crème de cassis, myrtilles blackcurrant and raspberry sherbet, blackcurrant cream, myrtille berry	
POIRE BELLE-HELENE.....	36
crème glacée, vanille, poire fruit, chocolat chaud, chantilly, chocolat râpé vanilla ice, pear fruit, hot chocolate, whipped cream, grated chocolate	
ROYAL CASSIS.....	42
sorbet cassis, crème de cassis, champagne blackcurrant sherbet, blackcurrant cream, italian champagne	
NORMANDE.....	42
sorbet pomme, calvados, chantilly apple sherbet, apple fruit, calvados, whipped cream	

# LE NAPOLI

58, Boulevard des Alliés  
**CAEN**  
Tél. 31.86.10.15

### ENTRÉES FROIDES

OEUVE CAPRESSE (small dish, mayonnaise, capers).....	22
TOMATE NAPOLITAINE (tomatoes, omelette, tomato, anchovy, capers, olives).....	36
TOMATE PALERMITAINE (tomato, olive, mayonnaise, capers, olives).....	32
SALADE MIXTE (salade, tomates, anchois, olives, beurre d'anchois).....	38
SALADE COMPOSÉE (salade, fromage italien, jambon, tomates, omelette, anchois, olives, céleri).....	38
SALADE NICOISE (filet, tomates, anchois, olives, céleri, tomates, anchois, olives).....	38
SALADE PAYSANNE (salade, tomates, anchois, olives, céleri, tomates, anchois, olives).....	48
SALADE VERTE (green salad).....	18

### ENTRÉES CHAUDES

SOUPE DE POISSONS AVEC SA ROUILLE (fish soup, rouille, cheese, cream).....	38
MOULLES MARINIÈRES (mussels).....	38
MOULLES CREME (mussels, cream).....	40
MOULLES FRITES (mussels, fried).....	45
ESCARGOTS FARCIS (6) (escargots, stuffed).....	32
ESCARGOTS FARCIS (12) (escargots, stuffed).....	52
GRATIN DE CRABE (crab, gratin).....	52
GAMBAS À LA PROVENÇALE (shrimp, provençal).....	82
CUISSES DE GRENOUILLE (frog legs).....	68

### SPÉCIALITÉS ITALIENNES

OSSO BUCCO.....	68
BUCCOCINI.....	74
ESCALOPE BOLOGNAISE.....	74
ESCALOPE MILANAISE.....	62
ENTRECOTE PIZZAILO (steak, tomato, anchovy, capers, olives).....	74
CARPACCIO DE BOEUF AUX HERBES.....	65

### POISSONS

BEIGNETS DE CALMARS.....	60
CALMARS À LA NAPOLITAINE.....	68
RAIE AU BEURRE NOISETTE OU CREME FRAICHE.....	60

### OEUF

OMELETTE AU BACON.....	30
OMELETTE AUX OIGNONS.....	26
OMELETTE AU FROMAGE.....	28
OMELETTE AUX CHAMPIGNONS.....	28

PLATEAU DE FROMAGES.....	24
LA PORTION.....	20

### NOS SUGGESTIONS

ESCALOPE DE VEAU NORMANDE (steak, mayonnaise, tomato, anchovy, capers, olives).....	78
TETE DE VEAU ET SA LANGUE SAUCE GRIBICHE (head of veal with sauce).....	62
TRIPES À LA MODE DE CAEN.....	62
MAGRET DE CANARD AU POIVRE VERT FLAMBÉ À L'ARMAGNAC.....	88
FILET DE BOEUF AU POIVRE VERT FLAMBÉ À L'ARMAGNAC.....	95

### GRILL

SUPER ENTRECOTE.....	74
PAVÉ DE BOEUF.....	65
FILET DE BOEUF.....	90
COTE DE BOEUF (2 personnes).....	190
GRILLADE DE BOEUF (1 personne - minimum 400 g).....	95
COTE D'AGNEAU aux herbes de Provence (3 pièces).....	60
Toutes nos grillades peuvent être servies avec les sauces suivantes : mayonnaise, moutarde à l'ancienne, vinaigre, sauce, béarnaise.....	
BROCHETTE GÉANTE MIXTE (steak, cote d'agneau, merguez, dinde, poulet, saumon).....	78
BROCHETTE MERGUEZ.....	48
TAKTARE (minimum 300 g de viande de bœuf/hachée à la commande).....	68

### PIERRADES

PIERRADE DE LA FERME (magret de canard, suprême de dinde).....	78
PIERRADE DE BOEUF (steak, dinde, bœuf).....	92
PIERRADE ROYALE DE VIANDES (steak, magret de canard, suprême de dinde).....	98
PIERRADE DU MARIN (coquilles St Jacques, gambas).....	110

Chaque "pierrade" est garnie et agrémentée de ses sauces.  
Each "pierrade" is served with vegetables and a choice of sauces.

### MENU DU JOUR 69,50 F

Moules Marinières (Mussels)	
Salade composée (compound salad)	
Entrée du Jour (Hors d'œuvre of the day)	
Plat du jour (dish of the day)	
Pâtis de bœuf à l'ancienne (steak with shallots)	
Raie aux câpres beurre noisette (ray with capers)	
Tagliatelles ou Spaghetti bolognaises	
Tête de veau sauce gribiche (head of veal with sauce)	
Dessert du jour (Dessert of the day)	
Crème renversée (Caramel custard)	
Mousse au chocolat (Chocolate mousse)	
Salade de fruits (Fruit salad)	
Coupe de glaces (Ice Cream)	
Ile Flottante	
Ce menu est servi uniquement le midi. (This menu is served from 12:15 to 14:15)	

### PLAT DU JOUR consulter l'ardoise (uniquement le midi)

### MENU ENFANT 39 F jusqu'à 12 ans

Hamburger frites ou Jambon blanc frites ou Spaghetti bolognaises Glace deux boules Mousse au chocolat
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### NOS PIZZAS

MARGUERITE (tomate, fromage italien).....	36
CAMPIONE (tomate, fromage, viande hachée, olives, champignons).....	44
PESCADORE (tomate, câpres, anchois, crevettes, calamars, anchois, beurre mayonnaise, fromage).....	48
REINE (tomate, fromage italien, jambon, tomates, omelette).....	44
CHEF (tomate, câpres, anchois, olives, crevettes, calamars, anchois, beurre mayonnaise, fromage).....	48
VENEZIA (tomate, anchois, crevettes, calamars, anchois, beurre mayonnaise, fromage).....	62
ROMA (tomate, fromage italien, jambon, champignons, olives).....	44
NAPOLI (tomate, fromage italien, champignons, crevettes, anchois, omelette).....	48
AFRICA (tomate, fromage italien, merguez, olives).....	44
SOUFFLÉ (tomate, fromage italien, jambon, omelette, champignons).....	48
PIZZAILO (tomate, champignons, fromage italien, thon, poivre, olives, anchois).....	48
SICILienne (tomate, anchois, olives, câpres, fromage italien).....	44
VIVALDI (tomate, crevettes d'artichaut, poivre, olives, champignons, fromage italien).....	44
SAUMON (tomate, saumon, crème fraîche, fromage italien).....	62
TROIS FROMAGES (tomate, gorgonzola, râpé, fromage italien).....	48

### LES PATES

SPAGHETTIS NAPOLITAINE (tomate, olives, câpres).....	36
SPAGHETTIS BOLOGNAISE (tomate, viande hachée).....	40
SPAGHETTIS CARBONARA (beurre, fromage, jambon, crème, œuf).....	42
SPAGHETTIS VIGORELLI (champignons, tomates, jambon, tomates, crème).....	44
SPAGHETTIS - FRUITS DE MER (saumon, crevettes, gambas, calamars).....	58

### PÂTES FRAÎCHES

TAGLIATELLES NAPOLITAINE (tomate, câpres, olives).....	38
TAGLIATELLES BOLOGNAISE (tomate, viande hachée).....	42
TAGLIATELLES CARBONARA (beurre, fromage, jambon, crème, œuf).....	44
TAGLIATELLES VIGORELLI (champignons, tomates, jambon, tomates, crème).....	46
LASAGNES BOLOGNAISE (tomate).....	46
TAGLIATELLES FRUITS DE MER.....	60





## LE PETIT BLANC, Oxford

Summer Salad with Herbs  
and a Poached Egg or  
Vichyssoise

Shoulder of Lamb on the spit or Cod Fillet with Capers and Parsley

Feuillantine of Chocolate or  
Creme caramel with  
Sauterne and orange

## OUR STAFF

Leslie Brogan  
General Manager  
and  
Martin Numan  
Assistant Manager  
will welcome you.

David Hawkeworth  
and  
Ludovic Blane  
will cook for you.  
David has been  
appointed as Chef de  
Cuisine, he has  
worked three years as  
Sous Chef at Le  
Manoir aux  
Quat Saisons.  
Ludovic has been  
appointed as  
Sous Chef. He has  
worked four years at  
Le Manoir as  
Apprentice, Commis  
Chef and Chef de  
Partie.

## STARTERS

**STARTERS**

\*Curried Coconut and Lime Soup with Spring Vegetables £3.20  
\*A Watercress and Spinach Soup £2.20 \*Tartine of pressed sauced tomatoes and Aubergines  
\*A Watercress and Spinach Soup £2.20 \*Hors D' Oeuvres facan Mahon £2.95  
Focaccia Bread with Tapenade and a Mustard Dressing £3.00 \*Great Cheese Souffle  
Duck Confit on Lentils with Salads and a Mustard Balsamic Vinegar and Extra Virgin Olive Oil Dressing  
Marinated Grilled Vegetables with Matured Balsamic Vinegar and Chicken Liver with Macadonia and Port  
£4.10 \*Summer Salad £2.95 A Pate of Foie Gras and Chicken Liver with Macadonia and Port  
Toasted Pain de Campagne £4.80 \*Devon asparagus with Lemon Sabayon or Mayonnaise £5.10  
Le Boudin Blanc A Delicate Chicken Mousse enriched with Foie Gras on Creamed Leeks £5.10  
Pan-fried foie gras with a French Bean Salad £12.50

**PASTA** All our pasta is freshly made  
Crab Ravioli with Ginger on Quick Fried Vegetables, Lemon Grass Sauce starter £6.50.  
main course £12.00 \*Tagliatelle and Shell Pasta with a Tomato Fondue, Purée of Basil and Extra  
Virgin Olive Oil starter £3.80, main course £8.50

**MAIN COURSES** All our dishes are served with rice or potatoes.

## ON THE SPIT

**ON THE SPIT**  
Prime Roast Pork Ribs, Spit Roasted served with Dips and Barbecue Sauce £7.50 Spit Roast  
Corn Fed Guinea Fowl with a Lime Leaf and Ginger Stuffing, Sweet Ginger Sauce £12.00 Half a  
Corn Fed, Spit Roast Chicken served with its own Juices or Devil Sauce £9.90 "Bruschette of  
Waterchestnut, Mango Tofu, Corn and Aubergine on Coconut Rice and Satay Sauce £9.50

**ROASTS AND FROM THE GRILL**

**ROASTED AND FROM THE GRILL**

Braised Hand of Pork with Pulses and Butterfly Beans £8.50    Rabbit in a Mustard and Tarragon  
Roasted Chump of New Season Lamb on an Olive and Herb  
Sauce, facon Maman Blanc £11.00    Roasted Chump of New Season Lamb on an Olive and Herb  
Sauce, facon Maman Blanc £11.00    Oxford Sausage and Parsled Mash, Onion sauce and Blackcurrant sauce £7.50  
Jus £12.00    Ham Burger Pott Blanc made from prime Angus    Aberdeen hump, Sesame Bread, Sweet Gherkins,  
Hamburger Pott Blanc made from prime Angus    Aberdeen hump, Sesame Bread, Sweet Gherkins,  
Dips and Homemade Chutney £7.00    Grilled Call Liver with Pecan Nuts, Butter and Parsley Olive  
Sauce £11.00    Grilled Pure Angus Aberdeen Hump Steak (1/2 lb) with Bearnaise Sauce or  
Cabinet Red Wine Sauce £11.70    Croques Franche Comtoise - Herb Pancakes filled with  
Spinach, Ham and Mushrooms, glazed with Gruyere    Cheese and Kirsch £7.50 \*For our  
vegetarian guests the ham can be omitted) Poached Breast and Leg of Duck in a Lime and Chili  
Bouillon, Dumplings and Buckwheat Noodles £11.50    \*Risotto Milaneseuille with a Morel Jus and  
Wafers of Crusty Parmesan £10.50    \*Gruyere Cheese and Semolina Quennelle, Tomato Sauce  
£7.50

**FRESHAS:** Fresh Vegetables £1.60    Chips, Baked Potatoes or Saute Potatoes £1.50    Green or  
Mixed Salads with a Dressing of your Choice £1.70

## F1804

**FISH**  
Sardines filled with Spinach, Coriander, Ricotta and Parmesan Cheese, baked on potatoes.  
Tomatoes with bay leaf juice £7.50 Grilled Side of Brill drenched with Provencale Herbs, Lemon  
Beurre Blanc £11.00 Escalope of Scottish Salmon in a White Wine and Sorrel Sauce £10.50  
Fish and Chips, Cod Fillet in a Traditional Batter with Tartare Sauce and Marinated Herring Fillet in  
Lime and Shiso Leaves, Ginger and Chili Sauce £9.50 Plaice fillets in a White Wine, Tomato,  
Chive and Chervil Jus £9.50

## CHEESE

**CHEESE**  
A selection of French and English Farm Cheeses made in a Traditional manner, Raisin and Pecan  
Broad PB 50

## DESERTS

**DESSERTS** Pavlova with Summer Fruits and Raspberry Coulis £2.90 Selection of Raspberry Souffle £4.50 Sticky rice, Mango and carpaccio of Pineapple £3.50 Mango Sorbets and Ice Creams £3.50 A Light Creme Brulee £3.20 Soup of Red Fruits with Mint Floating Island "Maman Blanc" £2.50 Rhubarb and Strawberry Gratin £2.90 Feuilleté of Veal and Basil, Savarin with Kirsch £5.10 Valrhona chocolate, Hazelnut sauce and vanilla ice cream £3.10

**WOMEN'S MENU 3 Courses £6.00**

EAST served from 8 a.m.

**FAST** moved to  
REAL BREAKFAST

**FAST** served from 8 a.m.  
**INITIAL BREAKFAST**  
 Squeezed Fruit Juice £2.25    Manoir Croissant £1.15    Manoir Pain au Chocolat £1.20  
 £1.20    Fresh Fruit Compote, Creme Fraiche £1.90    Yoghurt, Plain or Fruit £1.90

## NOON TEA

**AFRNOON TEA**  
at Le Manoir patisserie from 3 p.m. - 6.30 p.m.

## SANDWICHES

**SANDWICHES**  
 £2.25 Smoked Salmon and Cucumber £2.25 Cucumber, Dill and Mayonnaise £2.25  
 Chicken, Celery and Mayonnaise £2.25 Ham and Salad £2.25

## PATISSERIE

**PÂTISSERIE**  
Manoir Tarts £3.50 Scones, Jam and Cream £2.25 Crumpets, Butter and Tea £2.25  
English Strawberries and Chantilly Cream

FULL AFTERNOON TEA 08.30

**FULL AFTERNOON TEA (3.30)**  
Tea or Coffee Sandwiches Scones or Crumpets Mango Patisserie

## COFFEE

**COFFEE**  
Espresso £1.20    Cappuccino £1.30    Filter Coffee £1.15    Hot Lemonade £1.15

